

Strand Theatre

L. G. DUREFO, Res. Man.

When you buy unsatisfactory merchandise from your grocer you register a complaint, and the grocer, if he is alive to the demands of his trade, will see that the occurrence is not duplicated. These same principles applied to a certain extent to your amusement will prove beneficial to you and your theatre. The management solicits verbal or written suggestions as to how to add to your comfort and enjoyment while a guest of this theatre.

Program for Week of July 16

Monday, July 16, Matinee and Evening
Fred Niblo's Special Production

"The Famous Mrs. Fair"

BY JAMES FORBES

Shaking shoulders and cocktails. Painting the town and her lips red. Running up cigarette and moonlit roads. While Mrs. Fair was away getting famous, her daughter Sylvia knew all the flapper follies. They have their price. Enacted by a splendid cast including Cullen Landis, Marguerite De La Motte, Carmel Myers.

Comedy—"Hold Tight"

ESOP'S FABLES.

Matinee, 10c and 25c. Evening, 15c and 25c.

Tuesday, July 17

HERBERT RAWLINSON

IN

One Wonderful Night

A picturization of Louis Tracy's famous story. Lillian Rich plays opposite Rawlinson in this dramatic production which is packed with surprises and genuine thrills.

Comedy—"Help, Help"

International News.

Prices 15c and 25c.

Wednesday, July 18, Matinee and Evening

"Cordelia the Magnificent"

BY LEROY SCOTT

Thousands have read this famous story, millions will see the photodramatic production which is portrayed by a fine cast headed by CLARA KIMBALL YOUNG

Mr. and Mrs. Carter de Haven in "CHRISTMAS."

TOPICS OF THE DAY.

Matinee 10c, 25c. Evening 15c, 25c.

Thursday, July 19

JACK HOXIE

IN

"Barb-Wire"

Jack Hoxie and his range-pony SCOUT, are making as many friends among the "Western fans" as Tom Mix and Tony. "Barb-Wire" is a Western play full of thrills, dramatic moments and beautiful scenery.

Comedy—"Sting 'Em Sweet"

Pathe Review.

Prices 15c and 25c.

Friday, July 20, Matinee and Evening

GLADYS WALTON and JACK PERRIN

IN

"The Trouper"

Hard work, curses and two dollars a week—some weeks—were the reward Gladys Walton got for being wardrobe slave of a road show for twelve hours a day. See Gladys Walton in the finest characterization of her career in "The Trouper."

Also the final chapter of

Wm. Desmond in "Around the World in 18 Days"

Don't miss the grand finale of this whirlwind trip around the globe.

International News.

Matinee, 10c, 25c. Evening 15c, 25c.

Saturday, July 21, Matinee and Evening

"Poor Men's Wives"

A story of intense interest, glorious beauty and gorgeous styles wherein love and poverty triumph over frivolity and riches. Enacted by a superior cast including David Butler, Barbara LeMay, Zasu Pitts, and Miss Muriel McCormick, sister of one of America's noted families and a member of the real "40s."

Round 2 of "FIGHTING BLOOD."

These who saw Round 1 will certainly see this set-to, others ought to.

Matinee, 10c and 25c. Evening, 15c and 25c.

COMING NEXT WEEK

Ralph O'Connor's "Cameron of the Royal Mounted."

Frank Mayo in "The Flaming Hour."

Fox Special, "The Face on the Bar Room Floor."

Paramount's "Only 38."

Tom Mix in "Catch My Smoke."

Booth Tarkington's "The Flirt."

Keep CHILDREN Free From WORMS

Atwood's Medicine is a safe, sure remedy for worms in children, eradicating the cause of disturbance, restoring normal appetite, and toning the system to normal function. Used for nearly 70 years. Large bottle, 50c. 1 c. a dose. All dealers.

ATWOOD'S MEDICINE COMPANY
Portland, Maine

Exide Batteries

When you use the "phone you use Exide" Batteries. When you use your car you should use Exide starting and lighting battery. Millions of Exide Batteries are giving satisfaction to automobile owners. Why not have the same satisfactory, dependable service that other automobile owners enjoy.

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Skiffings Avenue, South Paris.

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TRUCKING.

Having bought the trucking business of Carroll Penley, I am ready for all sorts of work in the line of trucking and general jobbing. Look for the white horse.

VERNAL EDWARDS, South Paris.

HOMEMAKERS' COLUMN.

Correspondence on topics of interest to the ladies may be sent to the Editor, Home Makers' Column, 250 South Paris, Me.

When Summer Comes.

(By Dile M. Burton.)

When summer comes, let not cooling foods be far behind. Careful housewives are now planning their hot weather menus, and trying to tempt the tongue with capricious appetites of the members of their families.

Succulent vegetables, refreshing fruits, crisp salads, dairy desserts, these are the desirable foods for the summer season. Salads are especially acceptable. We hear much about "swasting the dandelion," but it should not be exterminated, as it has great medicinal value. Spinach is palatable and is rich in iron; many people like the old-fashioned mustard and lamb's-quarters greens, and we do not tire of tomatoes and lettuce, some of the fruit salads. French dressing should now replace the heavy mayonnaise.

Nothing whets the appetite on a sultry morning like a luscious orange, or the half of a tangy grapefruit, with three or four cherries perched daintily on its surface. During the berry season one does not have to worry about a "statute" breakfast. Flapjacks should be used freely at all seasons. Like apples, it can be served in many different ways, and it is valuable as a digestive.

Eggs are cheap now and the wise housewife will serve them often in the place of meat, which, aside from bacon, chicken, and an occasional pressed meat, should be almost eliminated from the summer menu.

If you will bake cake, let it be an angel food, or the white variety. The use of pies in hot weather requires hard work, a hot oven and brings hard luck to those who are not blessed with a strong digestion. Instead of pies, custards, fruit and jelly, fruit and apples, custards and loaves for dessert. Frozen desserts are among the best and least expensive for warm weather. A small freezer is the most practical. It requires but little ice and salt, can be carried about with ease, and when the contents are frozen, the freezer can be placed in the refrigerator until serving time.

Simple foods are less expensive than plain foods are much more wholesome. Plain ice cream is delicious served with strawberries. There are three things to be considered when planning meals during the summer months. They should not require too much work. If possible, the oven should not have to be heated in their preparation, and it makes it much easier for the housewife, if the food can be prepared the day before, or early the morning of the day it is to be served. Meats of this kind should be planned by all means if, late in July, or during a sweltering August, the housewife who has no maid and who is already worn to the thread, receives word that an avalanche of company is about to descend upon her. It is for these tired and perplexed women that recipes for a delicious pressed meat, a tempting salad, and a dairy dessert are given below. They may all be cooked on top of the range, and may be prepared the day before. Add bread and butter and a vegetable to these dishes and you will have a substantial meal.

Make all of your meals simple, and when you have guests do not attempt anything elaborate. Remember that your friends will be much happier, if they are made to feel that they are one of the family. They cannot enjoy themselves, if they see that their hostess is hot and tired, and enjoyment should be the object of your dinner.

PRESSED MEAT—CHICKEN, VEAL OR BEEF MAY BE USED.

2 pounds meat

2 cups ground crackers

5 hard-boiled eggs, ground

A little celery salt

1 tablespoonful gelatine

Cook the meat until tender, season with salt, pepper and butter while cooking. Grind fine, add the crackers, eggs and celery salt. Dissolve the gelatine in enough of the hot broth in which the meat was cooked to make the mixture soft. Pour in mould and let stand overnight. Slice and serve. Garnish with parsley.

This makes an excellent filling for sandwiches.

PIMENTO SALAD.

Dissolve one package of lemon jelly in three-fourths of a pint of boiling water. When it begins to harden, add one cup of celery, cut in small pieces, one-half a cup of shredded cabbage, three pimientos, cut fine, a level teaspoonful of salt, one onion, well minced, one-third of a cup of vinegar, one-half a teaspoonful dried mustard. Place in mould. Serve on lettuce leaves with mayonnaise dressing. This is a nice relish with cold meat.

ORANGE CUSTARD.

1-3 cup sugar

1 cup hot water

1 tablespoonful flour

1 tablespoonful butter

6 tablespoonful orange juice

1 tablespoonful lemon juice

1 egg

Grating of orange rind

Mix sugar and flour, add the hot water, gradually, and cook in double boiler until it thickens. Pour the mixture on the beaten yolk of egg and cook one minute longer. Remove from the fire and stir in the butter and orange juice. Add the beaten whites just before serving and you will have a foamy sauce and a very attractive and delicious dessert.

Pies from the First Fruits of Summer.

(By Alice A. Keen.)

As the season of abundant fruit approaches, let us not forget that the most delicious pies of the whole year are the juicy, full-flavored ones made from the summer fruits. To be at their best, they should be eaten the day they are baked.

For fruit pies, allow for a larger upper crust. After trimming it evenly, turn the margin over and under the lower crust, pressing the rounded edge firmly upon the pie-plate. This "hem" effectively seals up the joints for the edge of the pie crusts before the fruit begins to simmer. Make a pattern of slits over the top, through which the steam may escape.

Never put a pie in the oven and forget it. It often means turning to get an even brownness. Baked pie-crust is unhealthily and leaves a bad, black taste in the mouth.

In making plain fruit pies of huckleberries or blackberries, the prepared fruit should be thoroughly mixed with sugar and flour to thicken in a separate dish and then turned into the pie-plate.

RHUBARB PIE.

8 level cups of rhubarb cut into inch lengths

1 cup of sugar

2 tablespoonfuls flour

Orange peel

Mix the rhubarb, sugar and flour together, and pack evenly into a pie-plate. Sprinkle with the flour and the top bits of orange peel, clipped off with a sharp knife. Cover with a top crust.

STRAWBERRY PIE.

Box strawberries

1 cup sugar

2 tablespoonfuls flour

1 tablespoonful butter

Add sugar to the washed berries, and bring to a boil. Mix the butter in another saucepan, add the flour and combine the two mixtures. Turn the thickened strawberries into the pie-plate. Cover with a top crust.

CHERRY PIE.

Make the same as the above, but use more sugar; according to the acidity of the fruit.

LEMON TART.

1 large lemon

1 cup sugar

1 egg

Grate off some of the lemon peel to use; then take out all the pulp, just as you prepare grapefruit. Mix the pulp with the sugar, beaten egg and grate the peel. Bake in one crust with narrow strips across the top.

GOOSEBERRY OR CURRANT TART.

These tart fruits require more sugar than others. To one box of currants or

gooseberries, add two cups of sugar. Bring to a boil to dissolve the sugar, and pour while hot into a paste-lined plate. Narrow strips, across-crust, over the top may, or may not, be used. Bake till the crust is brown and jelly has formed a skin over the top.

INDIVIDUAL TARTS.

May be baked in muffin pans and the shells filled just before serving with either strawberries or blackberries that have been slightly crushed with sugar, or they may be left whole and sprinkled with sugar. These tarts may be topped with whipped cream, but it is not necessary.

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FRANK L. HYERSON, late of Oxford, in the County of Oxford, deceased, without bond. All persons having demands against the estate of said deceased are desired to present the same for settlement, and all indebted thereto are requested to make payment immediately.

MAY ERIK S. HYERSON, Oxford, Maine.

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